**Grilled Meat/Vegetable/Cheese Panini’s**

**Related to Content Standards 7 and 8**

**Ingredients**

* **Two slices of bread(any kind)**
* **Butter**
* **3 slices of American cheese**
* **2 slices of deli meat or 4 slices of thin/small meat**
* **1T. Mayonnaise(optional)**
* **2 slices of tomato(optional)**
* **Lettuce(optional)**
* **2 slices of onion(optional)**
* **2 slices of pepper(optional)**
* **1 T. pesto(optional)**

**Directions**

* **Heat griddle to medium/high temperature**
* **Butter one side of each piece of bread for the outside of the sandwich**
* **For an open face sandwich follow same process as above, but place both slices of bread on the bottom of the sandwich**
* **On inside of bread apply mayonnaise and, or pesto**
* **Place 3 slices of cheese evenly on sandwich**
* **Place meat product on sandwich**
* **Add any vegetables(tomatoes, peppers, or onions)**
* **Close sandwich and place on griddle**
* **Open face sandwich will need to be covered on the griddle**
* **Cook on each side for approximately 4 minutes or until browned**
* **Flip over to brown other side (Do not flip open face sandwich)**
* **Remove from heat and enjoy**

**Focus: cross contamination, safety, sanitation, and time during the course of this lab.**